

## 6#

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **80**
- SRM **8.3**

### Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time --- **min**
- Evaporation rate **10 %/h**
- Boil size --- **liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	7 kg (70%)	80 %	7
Grain	Pszeniczny	1 kg (10%)	85 %	4
Grain	Żytni	1 kg (10%)	85 %	8
Grain	Biscuit Malt	1 kg (10%)	79 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	50 g	30 min	13.1 %
Boil	Simcoe	50 g	20 min	13.2 %
Boil	Chinook	50 g	10 min	13 %
Boil	Citra	40 g	5 min	12 %
Dry Hop	Citra	60 g	4 day(s)	12 %
Dry Hop	Equinox	50 g	5 day(s)	13.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	12 g	---